THE CANNING TRADE THE BUSINESS JOURNAL OF THE CANNING AND ALLIED INDUSTRIES

Published Every Monday Since 1878 • EDWARD E. JUDGE, *Editor* • VOLUME 75, NUMBER 51

ADDRESS ALL CORRESPONDENCE BALTIMORE 2, MD.

What the Canning Industry Means to Salem

Presentation by

ROBERT C. PAULUS

Paulus Brothers Packing Co., Salem, Oregon

EDITOR'S COMMENT . . . . . "Superlative Reading".

Ever since Adam was destined to earn his bread by the sweat of his brow, a daily supply of food has been the paramount problem of physical existence. Until the development of a method of preserving food for which the great Napoleon Bonapart bestowed an award upon Nicholas Appert in 1809, the daily range of available foods, especially during the non-growing periods and in many remote areas of the world, was quite limited. Moreover, this is still true in areas where civilization has made little progress which is no doubt the cause of the reasoning back of a statement attributed to the renowned Elbert Hubbard that, "The path of civilization is strewn with tin cans." Canned foods have become so much a part of our daily existence that since the development of canned baby food it could well be said that canned foods are with us practically from the "cradle to the grave". The Encyclopedia Brittanica credits the discovery of the method of preserving food as being "defensible as one of the greatest inventions of all times".

The Canning Industry, which, along with most other industries, has made its greatest progress in the United States, now comprises about 3,500 canneries (plants) located in forty-seven states and territories, producing some 400 different canned food items. Its annual production amounts to about twenty billion pounds of food packed in 640,000,000 cases valued at approximately 2½ billion dollars.

The Canning Industry in Salem started in a modest way around 1890, and, among other items, packed some peas long before the present pea-hulling viners or high-speed cookers were invented. During the intervening sixty-three years, like Topsy, it "just growed", although its growth has not been particularly spectacular. Although handicapped by ever-increasing freight rates to its Eastern outlets and wage rates approximately 50 percent higher than those of its Eastern competition, the industry in the Salem area including Stayton, Silverton and Dallas has succeeded in developing a pack the equivalent in 1952 of the following totals.

SALEM CANNED FRUIT & VEGETABLE PACK

Berries		Tree Fruits		Vegetables	
Variety	*Cases*	*Variety*	*Cases*	*Variety*	*Cases*
Blackberries	133,470	Apricots	37,407	Beans	1,965,614
Boysenberries	127,661	Cherries	322,891	Beets	205,732
Gooseberries	38,414	Peaches	160,622	Carrots	166,920
Loganberries	60,316	Pears	289,778	Corn	339,073
Raspberries & Strawberries	65,315	Fresh Prunes	617,667	Pumpkin, Rhubarb, Potatoes, etc.	330,685
	425,176		1,428,365		3,008,024

Combined Total Pack all varieties equals 4,861,565 cases. This is equivalent to 4,000 carloads—about 40 trans-continental trainloads. Northwest Combined Total Pack All Varieties 25,733,567 cases.

The 1952 pack amounting to approximately 4,900,000 cases as indicated above was valued in the neighborhood of $23,250,000.00 Of this amount $4,338,112.86 went to labor and $8,150,000.00 went to growers all over the Pacific Northwest of which roughly $2,750,000.00 went for harvesting labor. Of the remainder $3,500,000.00 was spent for cans and the rest went for cases, labels, sugar, salt, maintenance and repairs, taxes, interest, insurance, office salaries, etc.

"You'll be a man, my Son"

Communities are in constant need of funds from other communities to assist them in maintaining their balance of trade so they will not be sending out to other areas more money for shoes, clothing, cars, electrical goods, gasoline, etc., than they are receiving in return for their own products and services.

Among statisticians engaged in evaluating the economic effect of new business there are several mathematical formula for judging its impact upon a community. You will probably recall a story that went the rounds during the great recession to the effect that a man out of work got a job. He applied the first dollar he earned to his dentist's bill; the dentist applied the dollar to a bill for car repairs; the automobile company paid its employee's wages; and the employee paid the grocer the dollar he owed him; the grocer, in turn, paid his clerks and so on ad infinitum until the dollar had paid off some sixteen debts. This process of the transfer of income from one individual to another in a community is called turn-over, and to the extent that a community can increase its income from the sale of its products or services to other areas, its internal volume of business increases several fold. Your Industrial Committee is extremely conscious of the above facts. It has in its files average data giving the effect in terms of the number of new stores, professional and other service-type people, as well as churches, public schools and other public enterprises which are created or supported by an investment of $100,000.00 in a new enterprise in the area. When these data are applied to ascertain the effect of the income from the food industry in the Salem area they produce figures that are almost unbelievable.

There is some difference of opinion among economists as to the number of times a new dollar turns over in a community

before it ceases to function, but many statisticians estimate this turn-over is from seven to ten times. Let us assume for this presentation that the turn-over is seven and one-half times. On this basis, after allowing for five million dollars sent out for cans, cases, labels, sugar, etc., the remaining $20,000,000.00 which the food industry will bring into Salem this year will produce $150,000,000.00 worth of Salem's Commerce for the year. If you would like to take a mental excursion, and follow this idea through, the criteria for measuring the effect of this much commerce within a city is available at the Chamber of Commerce and will provide you with some intensely interesting information.

As previously stated, the industry has made a steady growth more or less by "lifting itself by its own boot straps". It could have grown more rapidly had it received some help in increasing its working capital. It takes about ten cents of working capital to bring in one dollar's worth of additional revenue annually for the area, and an increase of $100,000.00 in working capital would bring in a million dollars of extra business and increase the turnover within the city by seven and one half to ten million dollars yearly.

Pack and Sales statistics are more or less an end-point from which to judge the accomplishments of an industry, but do not paint the background detail from which visualize its physical makeup. To use some other yardstick, let us assume, therefore, that on some dark, foggy night in the middle of winter some communists set fire to all the canneries in the Salem area, and they were all so badly destroyed as to render their re-use impracticable. Let us assume, also, that the plants were all fully insured and that the stockholders of all of these companies had a joint meeting and decided, in order to avoid duplication of equipment, facilities and overhead as well as to reduce other costs through increased output, that they would consolidate their operations into one enterprise. Furthermore, because of some inherent qualities for management which YOU seem to possess, they had decided to select you to rebuild the facilities and consolidate the production, field, traffic and sales departments into one smooth, co-ordinated operating group.

It is assumed that you would build a modern-type plant and install the latest equipment. It would be futile to attempt to evaluate present facilities because they were mostly built when costs were very low, and they have been heavily written off due to depreciation resulting from use. Likewise, it would be difficult to estimate the cost of new buildings and equipment because of the wide variety of machinery employed and the probability that because of duplication and improvements in capacity of present equipment, much of the present machinery would not have to be replaced.

It would, however, be safe to say that the new plant at present high values would cost several million dollars; not only are building costs high, but high speed modern machinery is also expensive. Just as an instance, ten automatic high pressure cookers to replace those now in Salem plants at present values would cost roughly a half million dollars. Their installation is justified, however, by lower steam and labor costs, as they would give a combined cooking capacity in most vegetables of about two thousand cans per minute.

PLANT AND EQUIPMENT

Right at the beginning as you planned your project you would run into engineering problems in connection with the physical properties of the company, and you might have to recommend to the Board of Directors that the plant facilities be split into two large canneries, one for packing fruit, the other for packing vegetables, primarily because there probably is not a site in the city where the sewers are large enough or have sufficient pitch to carry off all the water you would use at the peak of your operations which would be upwards of five million gallons per day. This is especially true if some other industries were using the same sewer outlet. You might also find it necessary to check the large incoming water mains to see where you could be assured of enough water, whether you operated one plant or two plants.

You would need about fifty acres of land as a minimum if you built a single plant or possibly two plots of thirty acres each if you decided upon two plants. Why would you need all of this space? First; you would need over a million square feet or almost twenty-five acres of land for the buildings alone. In addition you would need room for boiler houses, waste disposal plants, power transformer areas and a large area, probably ten acres, for the storage of boxes and berry crates. To all of this would have to be added parking area for over one thousand cars belonging to employees.

You would have other engineering features to resolve, such as weight resisting capability of the soil on which the storage warehouse would be located, sewage outlet capacity and whether some other industry was using the same sewer in order to avoid over-loading its capacity; also the matter of a sufficient water supply. Since, for washing the raw product and cooling the finished product, it requires roughly two gallons of water for each one-pound can, or about fifty to sixty gallons of water per case of output, and since at the peak of production you would be packing about 2,500,000 cans, or 100,000 cases, per day you would require facilities affording a supply of up to six million gallons of water daily and sewer outlets comparable in capacity. It would be also necessary for you to install settling troughs with baffles in them to cause dirt from vegetables to be precipitated prior to entry of the water into the sewer to prevent clogging it with dirt.

WASTE DISPOSAL

As soon as any fruit or vegetable has reached the point of full maturity, deterioration starts. In the process of decomposition vegetable matter uses oxygen. When the waste from a cannery enters the water to be conveyed into sewage, it immediately starts withdrawing the oxygen from the water to aid in its own decomposition. This oxygen demand results in a reduced oxygen content in the water which affects fish life. So canners, in cooperation with the anti-stream-pollution campaign, endeavor to strain out of their sewage all of the material which will not pass through a screen with twenty meshes to the inch which results in removal of almost all of the waste. By screening this material out, almost immediately after it enters the sewage stream, the exposure of the waste to the water is reduced to a minimum thereby reducing the effect upon the oxygen content of the water. Waste removal pits and equipment are costly. It would be safe to estimate that independent of the trench systems in their plants which carry the waste to the removal equipment Salem canners have invested over $100,000.00 in waste removal pits, screening equipment and holding bins, and you would be confronted with the need for expending $150,000.00 more to put in floor trenches adequate in size to carry out that six million gallons of water, you are going to use daily, to the waste removal equipment. The bottoms of the trenches should be lined with vitrified tile to prevent fruit acids from eating into the cement aggregate in the bottom of the trenches. This tile also aids in sanitation which is becoming a most important feature in canneries under the continual inspection of plants by the Food and Drug Administration.

TRACKAGE

You would have to provide about a mile of spur-trackage to load from twenty-five to forty carloads of canned goods per day, and, at the same time, to unload about twenty-five carloads of cans, syrup and fuel oil daily. This trackage would have to run in two parallel tracks alongside the plant in order that cars of cans being unloaded could be spotted on an inactive track so they would not be disturbed while switching was in progress, otherwise operations would stop, and you would be faced with heavy costs of stand-by time while your workers were idle. During the past two years canners have been converting from dry to liquid sugar—in other words, syrup—shipped directly from the refineries in tank cars. It is also necessary to provide inactive track space to avoid disturbing sugar syrup as well as fuel oil while they are being delivered from tank cars.

Now let us asusme that you had completed your plant and were finishing the current season. On the basis of the 1952 pack you had budgeted and actually developed a pack of five million cases and extracted $25,000,000.00 for it from 5,300 buyers all

(Continued on Page 17)

How to Get the Most From Your Carton Stitching Machine

By JOHN PROUT

Manager, Flat Wire Stitching Dept.,
Acme Steel Company, Chicago, Illinois

It is easy to get efficient, trouble-free performance from your wire stitching machine if the operator will learn how to recognize good stitching. The distinction between good and bad stitching can be made easily if your maintenance man will remember the simple basic characteristics and the simple functioning which produces a good stitch.

All carton-stitching machines are basically alike in function. Each machine draws wire from a coil, cuts the wire to proper length, forms the wire into a stitch, drives the stitch through the material, and clinches it. Wire stitching machines now available to industry have been designed to give years of efficient service with little maintenance.

A properly operating machine will deliver a continuing number of good stitches. In general, a good stitch is one which has its crown flush with the surface of the material being stitched and the legs clinched tight enough to partially bury the ends in the material.

Even though the stitch crown may appear to be correct, there is no assurance that the stitch is properly clinched. For this reason, efficient operators inspect stitches periodically by turning the carton over and glancing at the clinched portion of the stitch legs to determine whether all stitches are satisfactory.

Observing five simple principles — in the order given—proper adjustment of your wire stitcher is assured and your stitching-operating efficiency will be increased through a saving in both time and cost. The basic operating principles, as illustrated in the Figure are:

1. WIRE DRAW

The amount of wire draw must be in accordance with the work thickness of each job—about $\frac{3}{16}$ to $\frac{5}{16}$-in. longer than the thickness of the compressed material. In addition, the wire draw must be continually uniform for any one job. Check the length of each piece of wire after it is cut and just prior to its being formed into a stitch to make certain all pieces are of equal length.

2. PROPER WIRE CUT-OFF

The ends of each wire length must be free from burrs. When a sharp cut-off is not effected, the stitch legs will not penetrate straight through the material being stitched, and the stitch legs will not be clinched properly. If several stitches are cut off and formed by turning the fly-wheel by hand, and then removed before clinching, any burrs existing can be easily detected by rubbing fingers over the ends of each wire length.

3. STITCH LEGS OF EQUAL LENGTH ($\pm\frac{1}{16}$-in.)

By hand-turning the stitching machine fly-wheel, the forming and clinching operation is slowed sufficiently to determine the equality of stitch-leg length. As stitch legs start to project from the formers, leg length can be determined by brushing finger over the bottom of the former.

4. PROPER ALIGNMENT OF CLINCHE BLOCK

The clincher block must be aligned so that each stitch-leg will contact the stitching machine fly-wheel, the alignment of stitch-legs with the clincher block groove may be observed, and if necessary, corrected.

5. SUFFICIENT COMPRESSION OF MATERIAL

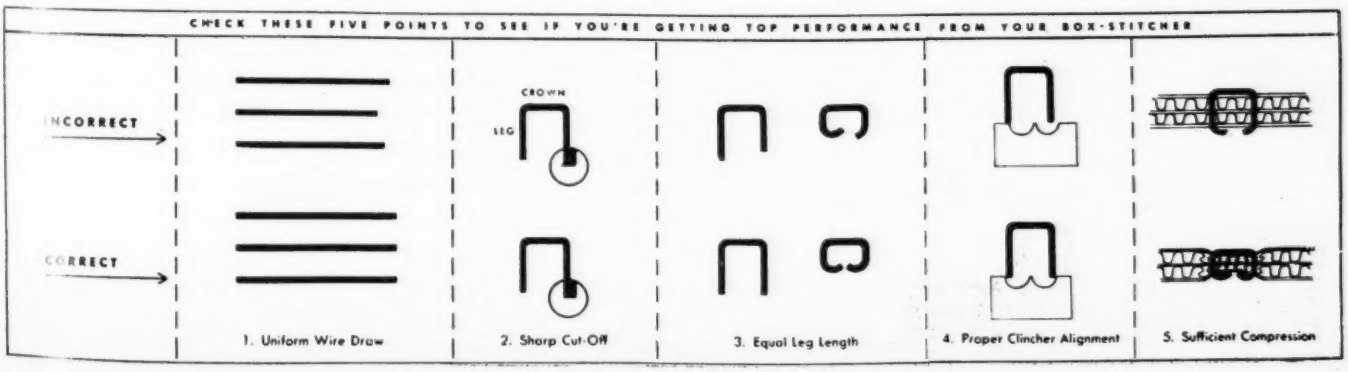
The material being stitched must be firmly compressed between formers and clincher to get a satisfactory stitch. To secure proper compression, the clincher block should be raised or lowered as required by adjusting the necessary parts until the formers mark the material slightly. Excessive compression will crush or damage the material. Insufficient compression will result in an improperly clinched stitch. In making compression adjustments, lower the clincher to its lowest position. Then raise gradually until a good stitch is obtained indicating proper compression.

Becoming familiar with these five simple principles will permit you to improve carton-stitching operations. The ability to recognize good stitches is a major contribution to less maintenance resulting in a reduction of down-time and improved efficiency of operations.

Another factor in efficient and economical carton-stitching operation hinges on the operator's ability to know how many stitches should be used to properly stitch various types and sizes of containers, and also to know the proper placement of stitches in various size and shape containers to be assembled or secured.

Shipping and packaging departments should become familiar with the basic carton-closing requirements which cover placement of stitches formed from various types of wire. In most cases, regulations will be met if stitches are placed not more than 2½-in. apart along the outer seams.

Packaging departments should standardize and closely follow the methods and standards of stitch placement. The stitch pattern and procedure to be followed in placing the stitches must be determined in accordance with requirements governed by the size and shape of each container.



Ohio Canners Tackle Waste Problem

Ohio canners, like canners everywhere, have a waste disposal problem. Passage of Public Law 845 has brought those problems to a head for some 20 or more of the 130 canners in the State, and it is thought that every Ohio canner, even those using municipal disposal systems, may have difficulty in the future. While several waste disposal techniques have been approved, including lagoons, spray irrigation, and biological filters, most of these procedures involve considerable expense. In an effort to find a more practical and more economical solution, a special committee of the Ohio Canners Association is cooperating with the Research Committee, Institute of Nutrition & Food Technology, Ohio State University.

ADOPT RESEARCH PROGRAM

Two committees first met on May 28 at the University. After considerable discussion the following recommendations for research were made.

1. Explore the fundamental aspects and practical applications of the following:

(a) The disposal of laniated as well as dissolved and colloidal solids by spray irrigation. This requires the measurement of water flow, and percent laniated, dissolved, and colloidal solids.

(b) Determination of the water absorbing capacity of sand, silt and clay soils both cropped and fallow.

(c) Determination of the relation of particle size to soil porosity and pore stoppage.

(d) Amount of organic matter that can be applied without producing offensive odors.

(e) The use of Krilium or similar soil conditioners to increase water absorption.

2. Attempt to make a biological filter out of well tiled soils by the use of Krilium and other means. This should include sand, silt and clay.

3. Attempt to secure better utilization of oxygen. This includes the following possible tests:

a. Increase of oxygen pressure during laniation of solids.

b. Fine vs. coarse sprays to be effected by variation of effluent pressure and size of nozzle.

c. The use of chemicals to bind oxygen.

d. The effect of size and laniated particle on the absorption and adsorption of oxygen.

These four techniques may be supplemented by others which are deemed desirable.

EFFECTUATION

Dr. W. P. Martin of the Agronomy Department, O.S.U., agreed to draw up projects based on a minimum and maximum budget to include recommendation 1 and 2.

Prof. W. D. Sheets Agricultural Engineering Dept., O.S.U., agreed to draw up similar specifications for recommendation 3.

Mr. Gordon Covey indicated that his company, W. J. Fitzpatrick Co., Chicago, Illinois, would make $3,000.000 available for research involving the better utilization of oxygen. Mr. James I. Smith, President, Esmeralda Canning Company, Circleville stated that a letter was going to all canners asking contributions for the contemplated research. Allied industries will also be solicited.

ADVISORY COMMITTEE

The following Committee was named to act in an advisory capacity: Dr. H. D. Brown, Chairman, Department of Horticulture, OSU; Dr. J. B. Brown, Director, Institute of Nutrition and Food Technology, OSU; Newman Buckles, Quality Food Products, Bradford, Ohio; Gordon Covey, W. J. Fitzpatrick Co., Northampton, Ohio; Truman Goins, Agricultural Engineering Department OSU; Dr. W. A. Gould, Department of Horticulture, OSU; George Hall, Secretary, Water Pollution Control Board, Columbus; Karl Hirzel, Hirzel Canning Company, Toledo, Ohio; Bruce M. McDill, Engineer, Ohio Department of Health, Columbus, Ohio; Dr. W. P. Martin, Agronomy Department, OSU; Prof. Virgil Overholt, Agricultural Engineering Department, OSU: Richard C. Sharp, Sharp Canning Co., Rockford, Ohio; Prof. W. D. Sheets, Engineering Experiment Station, OSU; J. I. Smith Esmeralda Canning Co., Circleville, Ohio, Dr. H. H. Weiser, Bacteriology Department, OSU.

The group elected Dr. H. D. Brown as permanent Chairman.

WATER, SEWAGE INSTRUMENTATION BULLETIN

Bulletin 7302, just released by the Minneapolis-Honeywell Regulator Company, describes the role of instruments in modern water, sewage and waste treatment processes. Liberally illustrated with drawings and photographs of existing installations, the bulletin is a guide for organizing engineering thoughts on instrumentation of treatment processes. Literature references are included so that any subject such as "flow" or "chlorination" can be pursued further for instrumentation details and data.

For further information, write the firm at Station 64, Wayne and Windrim Avenues, Philadelphia 44, Pennsylvania.

NEW WEED KILLER

A new agricultural chemical that kills weeds, as they begin to sprout and before they emerge from the ground, has been developed by Naugatuck Chemical Division, United States Rubber Company.

The weed killer, called Alanap, is known chemically as N-1 naphthyl phthalamic acid. Effective dosages range from 4 to 8 pounds per acre for a broadcast spray applied in any convenient amount of water as long as the soil is uniformly covered. Applied as a band on the row, 1 to 3 pounds per acre is effective.

The length of time the chemical is retained in the soil depends upon soil moisture, type, temperature and organic content. In general, however, good weed control is obtained for a period of from 3 to 8 weeks.

Heavy rains occurring immediately after applying the chemical to the soil do not appear to reduce the amount of weed control, according to the manufacturers.

The makers say Alanap has already been used without harmful effects in extensive nationwide tests on such crops as cucumbers, watermelons, pumpkins, squash, asparagus, snap beans, peanuts, potatoes and onions. Tests on vine crops have been particularly good. It has effectively controlled pigweed, purslane, quickweed, lambsquarter, chickweed, ragweed, carpetweed, crabgrass and several other weed pests.

Field tests reported by the Chemical firm indicate satisfactory results with many vegetables:

"Dr. G. F. Warren, associate professor of horticulture at Purdue University Experiment Station, has found Alanap to be particularly effective on vine crops. Muskmelons, cucumbers, and watermelons have shown good tolerance to the chemical both before and after the crop has sprouted. In field experiments, he obtained excellent control of germinating crabgrass with an application of Alanap at the rate of 4 pounds to the acre and there was no adverse effect on the yield or maturity of the muskmelons.

"Associated Seed Growers at Milford, Conn., eliminated handweeding completely and saved approximately $150 per acre on a four-acre test plot planted with varieties of squash, cucumbers and pumpkins used for breeding and seed purposes. Alanap was applied at varying rates ranging from 4 to 8 pounds per acre.

Dr. D. D. Hemphill, associate professor of horticulture at the University of Missouri experiment station, has tested Alanap on cantaloupes, cucumbers, watermelons, squash, asparagus, lima beans, potatoes, and snap beans as a pre-emergence treatment at the rate of 4 lbs. per acre with satisfactory weed control and no adverse effect on the crops. Crab-

grass, foxtails and pigweed are particular weed problems in Missouri."

Tests at Naugatuck Chemical's Bethany Laboratory have been made on soybeans, pumpkins, squash, beans, and carrots with little or no damage to the crops and excellent weed control.

Preliminary tests indicate that Alanap has low toxicity to warm-blooded animals. No adverse effects have been observed in handling large quantities of the chemical both in the laboratory and afield. Extensive toxicological studies are now in progress.

Standard spray equipment delivering 25 to 100 gallons per acre can be used to apply Alanap as a broadcast spray. The spray tank should have some type of agitation, and it is advisable to clean the spray equipment after using with a dilute solution of ammonia water to avoid contamination of other sprays.

TIMING IMPORTANT IN BEAN BEETLE CONTROL

Rotenone and parathion are both highly effective when used against the Mexican bean beetle, but they must be applied while the larvae are young, for the older they become the more difficult they are to control. The first application is made as the eggs are hatching, usually the first and second weeks in July, with a second treatment a week later.

It is also important to place the insecticides on the under sides of the leaves where the bean beetle larvae and adults do all of their feeding.

This and other up-to-date information on the control of the Mexican bean beetle are given in a statement issued by Dr. G. E. R. Hervey, entomologist at the Experiment Station at Geneva, New York.

Rotenone or parathion may be applied either as a dust or a spray. Dust formulations containing one percent of the active ingreident are recommended. If leafhoppers are also present on the beans, a three percent DDT dust can be combined with a one percent rotenone dust to control both leafhoppers and bean beetle with one treatment.

With conventional type sprayers, the per acre application of parathion is given as one pound of 15 percent wettable powder to 100 gallons of water, or four pounds of four percent rotenone powder to 100 gallons. If leaf hoppers are present, one pound of 50 percent DDT wettable powder per 100 gallons should be added.

Where a low gallonage sprayer is to be used, one pint of parathion 25 percent emulsion with 200 galons of water will treat an acre. Care should be exercised wherever parathion is used to follow the manufacturer's directions for handling this highly toxic material.

Borer Resistant Corn

By NEELY TURNER
Entomology Dept.,
Connecticut Agricultural Experiment Station

On sweet corn the answer to the corn borer problem is the usual one for plant insect pests. Suitable insecticides have been found and treatment schedules devised which check damage by the borer on this crop.

Field and silage corn present a much more difficult problem. It is almost impossible to apply dusts or sprays to such tall plants growing close together. Furthermore, the cost of the treatment is high enough to make it of doubtful economic value. Control by other means, such as the development of corn resistant to borer attack, is thus highly desirable.

Corn breeders, working mostly in the middle western Corn Belt, sought and found types of corn that would resist the corn borer. Some of these were tried in Connecticut, but they proved to be just as susceptible as the varieties we were having trouble with here. This provided a first class puzzle. Did growing in Connecticut change the resistant corn, or were Connecticut corn borers "different" from those in Ohio?

The first clue was found in the records of an experiment on effect of date of planting on infestation of sweet corn. This work showed that Spancross sweet corn planted April 20 might have 75 percent of the ears infested, while the *same variety* planted June 1 was practically free from borers. Moreover, when early and late varieties of corn were planted so that the ears matured at the same time, they were equally infestd. In other words, when the growth of the corn plant was synchronized properly with seasonal development of the corn borer, the plant was "susceptible." When the two were not synchronized, the plant was "resistant."

EFFECT OF GROWTH STAGE

This led to a thorough study of the effect of stage of growth of the corn plant as related to infestation and survival of the corn borer. Moths usually did not lay eggs on plants until a few days before the tassel formed. Even if eggs were laid on smaller plants, the hatching larvae did not live. (This proved to be of great importance in establishing schedules of treatment to control borers on sweet corn.) When all sizes of corn plants were growing when the eggs were laid, the moths selected the plants with green tassels or even older. In other words, the "resistance" or "susceptibility" depended on the stages of growth present and not on the inheritance of the corn.

This was proved in a striking manner by growing two hybrids, Lexington and Marcross, side by side as early corn. Each variety received the same number of eggs, but survival in Lexington was much lower than in Marcross. In growth Lexington reached the susceptible late whirl stage more slowly than Marcross, and then grew rapidly enough to be harvested at the same time as Marcross. Under these conditions Lexington was "resistant," because no eggs were laid after the late whorl stage. When the test was repeated with later plantings, the difference disappeared because eggs *were* laid after the late whorl stage.

"DIFFERENT" BORERS THE ANSWER

With this information it became clear that the difference in behavior of "resistant" field corn in the Middle West and in Connecticut was probably a result of "different" corn borers rather than by a change in the corn. In the Middle West there is one generation of the corn borer, starting in June. In Connecticut, there are two generations of the corn borer, the first starting late in May and the second late in July. Field corn in the Middle West has not reached a highly susceptible stage of growth when eggs are laid. In Connecticut it could be in exactly the right stage for the second generation.

To test the hypothesis, two inbreds susceptible to the corn borer and two resistant in the Middle West were planted in Connecticut. The most highly resistant inbred in the Middle West was most susceptible in Connecticut.

Thus, the "resistance" recorded in the Middle West was a result of the occurrence of stages of growth unfavorable to the corn borer when the plants were being infested.

The seasonal history of the corn borer is such in Connecticut that it may be difficult to breed field corn having this sort of "resistance." However, another sort of "resistance" has been found by our corn breeders. Much of the loss of field and silage corn has been caused by breakage of infested stalks. Field corn types having rigid stalks highly resistant to breakage under infestation by borers have been selected. These have solved the problem at least temporarily, and Connecticut farmers have been able to maintain and increase field and silage corn production in spite of the corn borer.

From "Frontiers of Plant Science".

NEWS AND PERSONALS

FAIRNINGTON HEADS NEW CANCO PLANT

Wiliam J. Fairnington, for the past seven years Assistant Manager of the American Can Company's Tampa plant, has been appointed Manager of the company's new multimillion dollar plant at Plymouth, Florida, and has already assumed his duties.

Tracey A. Burnham, former Assistant Manager of the company's Hillside, New Jersey plant, replaces Mr. Fairnington at Tampa.

D. M. JEWETT ELECTION

Leo F. Hunderup has been elected President, General Manager, and a member of the Board of D. M. Jewett, Inc., South Deerfield, Massachusetts processors and manufacturers of pickles, relishes and allied products. Other officers and directors of the company are Dana Jewett, Vice-President and Treasurer; Mrs. Marian Morse, Vice-President; and J. Allan Bixby, Assistant Treasurer. Directors are: Dana A. Jewett, Mrs. D. M. Jewett, Jr., Arthur Bohnke, and Samuel Tisdale.

Since 1951, when D. M. Jewett, Sr. and S. M. Jewett, Jr. were killed in an airplane crash, the company has been operating under a Management Committee consisting of Dana Jewett, Arthur Bohnke, Russell Wilkes, and Frank White.

Mr. Hunderup has also been elected Executive Vice-President and General Manager of the Oxford Pickle Company, Inc. of South Paris, Maine. Other officers of the firm are Mrs. D. M. Jewett, Jr., President and Treasurer; Dana A. Jewett, Vice-President; J. Allan Bixby, Assistant Treasurer; and Mrs. Marian Morse, Vice-President.

WEINLAND HEADS CONTINENTAL CAN PURCHASES

Richard D. Weinland, formerly Vice-President and Director of Continental Overseas Corporation, a subsidiary of Continental Can Company, has been appointed General Manager of Purchases of the parent company, it was announced this week by Laurence Wilkinson, Vice-President in charge of finance.

Clyde Bloedorn, Assistant General Manager of the Overseas Corporation, will serve as Acting Manager of that Corporation.

RESIGNS NATIONAL CAN POST

R. E. Tanner, Vice-President of National Can Corporation, Western Territory, has resigned that position. The resignation became effective July 1.

WENGER HEADS NATIONAL CHERRY PIE CONTEST

LeRoy A. Wenger, General Manager of the Lake Erie Canning Co., of Sandusky, Ohio, has been appointed Chairman of the 22nd Annual National Cherry Pie Baking Contest, William B. Powell, Executive - Secretary - Treasurer of the National Red Cherry Institue has announced.

As Chairman, Mr. Wenger will coordinate hundreds of local and regional cherry pie baking contests across the country involving over 30,000 contestants, and supervise plans for the National Contest to be held in Chicago, February 19, 1954.

Mr. Wenger reports that interest already being displayed indicates this Cherry Pie Baking Contest will be even more successful than the enthusiastic response it received last year.

CANNER'S SON ON PROGRAM WITH "MISS AMERICA"

Douglas Lombard, 10 year old son of Mr. and Mrs. Fred Lombard, has been a busy boy in May. He not only won for himself two 1st place baton twirling trophies, and two medals, he did an exhibition of twirling at the Bud Prince and Princess Ball held in St. Joseph, Michigan, in connection with Blossom Week Celebrations. An estimated crowd of 4,000 people were at the ball. May 29 "Doug" was featured on a program with "Miss America 1953" Neva Ann Langley, at Rothbury, Michigan, where the Miss Oceana County contest was held. Miss America crowned the Queen. Young Doug, a champion in his own right, had his picture taken with Miss America.

Douglas' father, Fred Lombard, is Plant Superintendent of West Michigan Fruit Growers, Inc. of Hart, Michigan, and is well known in Michigan and Ohio in the canning industry.

SEEKS NEW WAREHOUSE

S. & W. Fine Foods, San Francisco, is reported planning the acquisition of a large streamlined warehouse to house its headquarters operations. The warehouse will be secured under long-term lease, it is reported.

BUYS BROKERAGE FIRM

William Neal, general sales manager of the Purex Corporation for the past 17 years, with Otto Steichman, has purchased the business of the W. M. Henry Co., Los Angeles food brokers, and will continue the business under the same name.

JACK RUE PASSING OUT CIGARS

Jack Rue, Assistant Secretary of the Tri-State Packers Association, is the proud father of a 6 pound 7 ounce boy, John Wesley Rue, III. Johnny made his debut on June 1.

GEBO TO MANAGE KNELLSVILLE PLANT

The Knellsville Canning Company of Port Washington, Wisconsin, has announced that George Gebo has been signed to manage their pea, corn and lima bean plant. Mr. Gebo has had many years of experience in the industry. Under his supervision the firm will pack, for the first time, No. 10's in these items, in addition to 303's.

GROCER ASSOCIATES NAME NEGOTIATORS

Committees which will negotiate details of the proposed consolidation of United States Wholesale Grocers' Association and National-American Wholesale Grocers' Association were named this week, as follows:

USWGA—V. D. Youngblood, W. A. Livingston, Charles S. Ragland, E. G. Bierhaus, and E. H. Harrison.

NAWGA — French Fox, Sherwin A. Hill, Joe W. Timberlake, J. W. Herscher, and J. A. Slocum.

BROKERS MERGE

W. M. French Company, Charleston, South Carolina food brokers, and the Crescent Brokerage Co., of Columbia, South Carolina, have merged their businesses, and will operate in future as the French-White Company. Warehouse service and stocks are maintained at Charleston, Columbia, and Greenville.

NAMED SALES AGENTS

Ker-Freedman Co., New York food brokers, have been named sales representatives in the New York market for the Frank Pure Food Co., Franksville, Wisconsin, packers of sauerkraut, kraut juice, and red cabbage.

GAIR APPOINTMENT

Wilbur F. Howell, secretary of Robert Gair Company, Inc., New York, manufacturers of folding cartons, paperboard and shipping containers, announces the appointment of George A. Bowen, Jr., formerly in the advertising department at Otis Elevator Co., as assistant advertising manager.

WASHINGTON

CREAMSTYLE CORN GRADES ISSUED MINUS GRADE A AND B DEFECT TOLERANCES

The Production & Marketing Administration last week, issued its final version of the revised Standard for Grades of Canned Creamstyle Corn. The revision, which is the fifth issue for this commodity, becomes effective 30 days following publication in the Federal Register (June 25). There are however, no material changes from the fourth issue, released July 30, 1952. The tolerances for defects in Grades A and B, which comprised the major change in a proposed revision, issued April 29 of this year, and which were discussed editorially in the May 11 issue of this publication, have been dropped. Except for minor revisions in the wording of tolerances for certification of officially drawn samples, for the sake of clarity, the only change from existing standards, is the elimination of reference to "kernels affected by insect injury". The Department advises that defects in Grades A and B will be evaluated on an appearance basis, pending the development of additional data on discolored kernels.

FTC REVERSES ITSELF ON ROBINSON-PATMAN AMENDMENTS

In a letter from Edward F. Howrey, Chairman of the Federal Trade Commission, to Senator Langer of South Dakota, Chairman of the Senate Committee on the Judiciary, a complete reversal of the Federal Trade Commission's position on proposed amendments to the Robinson-Patman Act, has been made known. The Commission now opposes the Kefauver Bill and Supports the Capehart Amendment. In his letter, Mr. Howrey clearly stated "the Kefauver Bill would have the effect of overturning the Supreme Court Decision in the Standard Oil Case. A majority of the Commission believes that it should not be enacted into law." He went on to point out why the Commission now believes the Capehart Bill should be enacted. As most readers know, the National Food Brokers Association, retail and wholesale grocers associations, are supporting the Kefauver Bill. The National Canners Association Board and Council have indicated support of the Capehart Bill.

The reversal of the Commission's position was not unexpected. Back in March of this year when Mr. Howrey was nominated to the Commission, there was some question raised as to his handling of anti-trust cases before the Commission. He had defended many clients of charges involving anti-trust laws, particularly the Robinson-Patman Act. Defenders of that Act claimed that Commissioner Lowell Mason, who has a long record of opposition to it, gained an important ally. In his letter Mr. Howrey told the Committe that Commissioners Mead and Spingarn, dissented from the majority view so that apparently Commissioner Carretta joined the majority.

The letter stated that the Commission felt that "the Capehart Bill would restate the language of the Robinson-Patman Act to provide for what a majority of the Supreme Court has held, is the existing law, and it would apply the same standard for competitive pricing to the Federal Trade Commissioner. This Bill would permit sellers to meet the lower prices their competitors are offering to their customers when they do so in good faith. A competitive situation, a majority of the Commission believes, is not only indispensable to a competitive economy, to the protection of the consumer, but is an essential armament for small business men in their efforts to hold, as well as develop their share of the market. The retailer and wholesaler, more than any other types of sellers, must be equally responsible to competitive pricing."

DISTRIBUTORS STOCKS AT SEASONAL LOW

Distributors stocks of 14 "volume" canned food items (4 vegetables, 5 fruits, and 5 juices) totaled 28.2 million actual cases on June 1, 1953, it was announced June 30 by Robert W. Burgess, Director, Bureau of the Census, Department of Commerce. This represented a seasonal reduction of 4.8 million cases (or 15 percent) below the April 1 level. Distributors stocks of the "volume" vegetable and fruit items were at the lowest level indicated thus far in the series covering the 1952-53 marketing season.

Stocks of canned corn—at 4.7 million actual cases, the largest volume item—were reduced 7 percent (or 334,000 cases) below April 1. Peas, at 3.9 million cases, and tomatoes, at 3.5 million, reported inventory declines of 17 and 15 percent, respectively. Stocks of green and wax beans, totaling 2.1 million cases, were down 25 percent, the sharpest decrease among the 14 items covered by this survey.

Distributors stocks of five canned fruits (apricots, fruit cocktail, peaches, pears and pineapple) totaled 7.5 million cases, a decrease of 1.2 million cases below April 1. One half of this reduction was accounted for by peaches which, at 2.9 million cases, reflected a decrease of 19 percent (or 675,000 cases). Stocks of the other canned fruits were down 6 to 12 percent.

Distributors supplies of each of the citrus juices (orange, grapefruit, citrus blends) were reduced 17 to 19 percent below April 1 levels. However, citrus juice stocks were still well above supplies available as of January 1, 1953 and November 1, 1952. Stocks of tomato juice, at 2.5 million cases, were down seasonally 15 percent (or 439,000) from the April 1 level. Pineapple juice, at 1.1 million cases, indicated the smallest decline from April 1 stocks—only 3 percent (or 40,000 cases).

The June 1, 1953 estimates are preliminary. Final results based on a more complete response will be available in the Canned Food Report to be issued about July 15, 1953. Also included in the final report will be data on canners stocks, packs, and shipments supplied by canners associations as well as a statement of sample design and reliability of the data.

A comparison with year-ago data—such as was shown during the January 1 and April 1 surveys—is not available in the June 1 survey, since no survey was conducted as of June 1, 1952 with the old sample.

WISCONSIN GETS NEW LABELING LAW

The Wisconsin Legislature has approved new standards for canned vegetables and tomato products for that State, which among other things requires that sieve size for canned peas be stated on the label, and that the presence of salt, sugar or Dextrose used in any canned vegetable or tomato product, except catsup, be named on the label. The standards are contained in General Order 150 of the Wisconsin State Department of Agriculture.

Wisconsin canners are advised by the State Association that a grace period will be allowed on label changes. "The general order cannot become effective until at least 30 days after publication in official state paper, and we understand the effective date is likely to be August 1, 1953. When this order becomes effective, it will supersede General Order 106, relating to the labeling of canned vegetables and fruits sold in Wisconsin. However, we understand that the Director of the Department will specify that existing stocks of labels which comply with General Order 106 may continue to be used in Wisconsin until April 1, 1954."

There is no specific requirement as to the locations of the statement on the label or the size of type needed, but the State Law follows the pattern of the Federal Law, requiring that these statements must be conspicuously shown.

VOLUME ONION HARVEST STARTS IN NEW JERSEY

The South Jersey onion harvest is opening with considerable volume ready in the Cedarville area, according to the State Department of Agriculture.

The yield per acre is estimated to be about 290 sacks of 50 pounds each, for a total production of about 783,000 sacks.

With favorable weather conditions continuing the 1953 onion crop will be one of the best on the basis of quality ever produced in the State.

MARKET NEWS

PEA PRODUCTION FIGURES NOT WHAT THEY SEEM

Extreme care should be used in evaluating the indicated 1953 production figures for peas released the middle of last week by the Bureau of Agricultural Economics, and received at this office just too late for last week's issue. In the first place the figures, which show indicated production of peas as of June 15, contained an unfortunate error for the State of Michigan, which was obvious enough, but which could very well have been overlooked by those interested in totals, and other States. The error hiked the total production figure some 46,000 tons and the total overall indicated yield per acre approximately 200 pounds. BAE, which seldom makes a mistake, issued an errata sheet three days after the first release.

But that's not all that should be considered in the figures. In earlier releases the government bureau has shown that 1953 acreage intentions indicated an 8 percent increase in freezing varieties, and a 3 percent increase in canning varieties. A careful study of the figures below will show that this is true of production also. These figures show the combined canning and freezing acreage, yields, and production, but it isn't too hard to pick out the freezing areas.

One other factor that merits attention is the fact that these figures are based on conditions as of June 15. Since that time important Mid-western and Eastern pea areas have suffered from extreme temperatures and lack of moisture. On June 23 the Wisconsin Canners Association, for instance, reports "Temperatures above 90 degrees for more than 12 hours last Friday and Saturday, coupled with lack of moisture in most parts of the State, have materially decreased prospects for the Wisconsin pea pack. The pack was started three to five days earlier than expected, so that some canners experienced difficulty in obtaining workers and readying equipment soon enough. Some canners have been hard put to keep up with the rapid maturing and a small acreage has already been skipped. Daily average yields on Alaskas and Allsweets are reported by Wisconsin canners as ranging from 1,000 pounds to 2,000 pounds, with the State average so far apparently about 1,400 pounds. Early Sweets are also reported yielding about 1,400 pounds per acre. While yields so far have averaged only 10 to 20 percent below normal, prospects for the rest of the crop indicate yields may go down further. Sweet peas are blossoming on vines as short as 12 inches, and blossoms in top pods have been shriveled by the heat." Most readers know that since that date Wisconsin, the Mid-west in general, and the East have had a good many days of even higher temperatures, with no real moisture relief. This column would not attempt at this time to estimate the size of the 1953 pea pack, but from all indications, even with perfect weather from here on in, it looks like the pack cannot very well exceed last year's pack of 26½ million cases basis 2's. It should be borne in mind that the carryover this year was 1,300,000 actual cases (28 percent) below last year.

Much the same arguments, but to a lesser extent, can be applied to corn. Corn is not nearly so popular a freezing article as is peas and generally speaking, it can stand a bit more heat and drought than can peas, but some corn has already been damaged by the excessive heat and lack of moisture. If relief is not forthcoming soon the situation here can quickly become serious. Reports from Illinois indicate substantial acreages have been lost due to bacterial wilt or Stewart's disease.

In beans too, while the acreage reported is above last year, there are indications that the extremely poor growing

ACREAGE AND INDICATED PRODUCTION

Estimated by Bureau of Agricultural Economics

State	Planted Acreage		1953		
	10-year Average 1942-51	1952	Preliminary	As percent of 10-year Average 1942-51	As percent of 1952
SNAP BEANS FOR PROCESSING	*Acres*		*Acres*	*Percent*	
Maine	2,920	2,450	2,800	96	114
New York	21,370	29,500	30,500	143	103
Pennsylvania	4,670	5,400	5,500	118	102
Michigan	7,320	6,500	6,900	94	106
Wisconsin	11,850	13,200	13,800	116	105
Missouri	1,020	400	300	29	75
Delaware	1,860	2,800	2,900	156	104
Maryland	12,010	9,700	11,300	94	116
Virginia	3,660	3,100	3,600	98	116
North Carolina	2,180	2,700	2,600	119	96
South Carolina	2,580	500	500	19	100
Georgia	2,010	200	200	10	100
Florida	11,360	8,200	8,500	75	104
Tennessee	5,080	4,900	4,500	89	92
Mississippi	2,090	1,200	1,200	57	100
Arkansas	11,530	5,000	4,000	35	80
Louisiana	2,170	650	1,400	65	215
Oklahoma	5,780	2,700	2,700	47	100
Texas	7,760	5,500	6,500	84	118
Colorado	1,480	1,400	1,500	101	107
Utah	620	510	540	87	106
Washington	2,360	2,000	2,100	89	105
Oregon	5,370	6,600	7,700	143	117
California	1,410	1,500	2,200	156	147
Other States	5,540	5,070	5,740	104	113
U. S. Total	136,000	121,680	129,480	95.2	106.4

BEANS—Abandonment of planted acreage averaged about 5 percent annually during the past 10 years. If this loss is assumed for 1953, about 123,000 acres will be harvested this year. This compares with 115,420 acres harvested in 1952 and a 1942-51 average of 129,630 acres.

Of this 1953 planted acreage, it is estimated that 107,730 acres are green varieties and 21,750 acres wax varieties. In 1952 the corresponding acreages were 103,060 and 18,620 acres respectively.

SWEET CORN FOR PROCESSING					
Maine	11,860	10,100	9,500	80	94
New Hampshire	460	540	550	120	102
Vermont	970	800	940	97	118
New York	27,390	27,400	28,800	105	105
Pennsylvania	13,430	11,000	12,100	90	110
Ohio	21,700	15,200	14,000	65	92
Indiana	39,680	37,400	34,000	86	91
Illinois	68,950	67,900	70,000	102	103
Wisconsin	95,340	114,000	119,700	126	105
Minnesota	84,810	92,700	97,300	115	105
Iowa	42,670	29,000	28,100	66	97
Delaware	4,350	5,400	5,100	117	94
Maryland	41,510	35,000	39,000	94	111
Virginia	790	1,100	1,300	165	118
Idaho	7,640	10,500	11,000	144	105
Utah	3,910	6,600	6,800	174	103
Washington	12,010	16,400	20,000	167	122
Oregon	8,960	15,700	17,300	193	110
Other States	17,080	15,560	12,700	74	82
U. S. Total	503,510	512,300	528,190	104.9	103.1

CORN—Abandonment of planted acreage has averaged about 7 percent annually during the past 10 years. If this loss is assumed on the 1953 planted acreage, there will be about 491,000 acres for harvest this year. This compares with the revised estimate of 487,500 acres harvested in 1952 and a 1942-51 average harvested acreage of 467,290 acres.

Plantings of Bantam and other yellow varieties in 1953 are expected to total 455,890 acres; Country Gentlemen, 56,670 acres; Evergreen and Narrow Grain, 13,530 acres and other white varieties, 2,100 acres. The corresponding figures for 1952 are: Bantam and other yellow varieties 449,830 acres; Country Gentlemen, 45,500 acres; Evergreen and narrow grain, 14,270 acres and other white varieties, 2,700 acres.

conditions of 1952 may again be repeated this year. The Ozarks are reported already wiped out, and this extends down into Oklahoma and Texas. Weather conditions in the Tri-States, Wisconsin, New York and Pennsylvania as reported above, are not ideal for maximum yields of any vegetable.

GREEN PEAS FOR PROCESSING (as of June 15)

	Acreage			Yield per Acre			Production		
	10-yr. aver. '42-'51	Harvested 1952 revised	For harvest 1953	10-yr. aver. '42-'51	1952 revised	Indicated 1953	10-yr. aver. '42-'51	1952 revised	Indicated 1953
	Acres			*Pounds (Shelled)*			*Tons (Shelled)*		
Maine	6,640	5,870	7,600	1,670	1,380	1,900	5,620	4,050	7,220
New York	32,790	22,500	26,000	1,740	1,530	1,700	29,520	17,210	22,100
Pennsylvania	14,940	13,800	15,200	2,260	1,710	2,200	16,820	11,800	16,720
Ohio	4,880	2,500	2,000	1,490	1,530	1,600	3,670	1,910	1,600
Indiana	7,200	2,500	2,000	1,460	1,750	1,600	5,260	2,190	1,600
Illinois	20,550	27,900	29,500	2,140	1,800	2,000	22,140	25,110	29,500
Michigan	8,670	5,800	6,400	1,580	1,210	1,600	6,980	3,510	5,120
Wisconsin	135,470	124,000	127,000	1,970	2,020	1,900	133,220	125,240	120,650
Minnesota	43,010	55,800	62,000	1,760	1,710	1,800	38,260	47,710	55,800
Iowa	3,860	5,100	3,700	1,880	1,440	1,800	3,680	3,670	3,330
Delaware	2,690	3,000	3,600	1,640	1,940	2,350	2,170	3,020	4,230
Maryland	10,810	7,600	7,800	2,070	2,100	2,050	10,700	7,980	8,000
Virginia	2,640	2,000	2,400	1,480	1,630	1,800	1,840	1,630	2,160
Idaho	6,030	8,800	8,000	2,720	2,670	2,700	7,580	11,750	10,800
Colorado	4,240	3,200	3,500	1,930	1,970	1,800	4,090	3,150	3,150
Utah	12,840	7,300	8,400	2,900	1,950	3,000	18,740	7,120	12,600
Washington	50,820	59,400	64,000	2,190	2,400	2,800	55,520	71,280	89,600
Oregon	46,380	51,500	51,000	2,250	2,300	2,800	49,280	59,220	71,400
California	6,070	9,600	10,900	2,020	3,050	2,560	6,320	14,640	13,950
Other States[1]	10,950	6,920	7,950	1,980	2,306	2,093	10,790	7,980	8,320
U. S. Total	431,480	425,090	448,950	1,996	2,024	2,173	432,200	430,170	487,850

[1] Arkansas, Georgia, Kansas, Missouri, Montana, Nebraska, New Jersey, Oklahoma, Tennessee, and West Virginia.

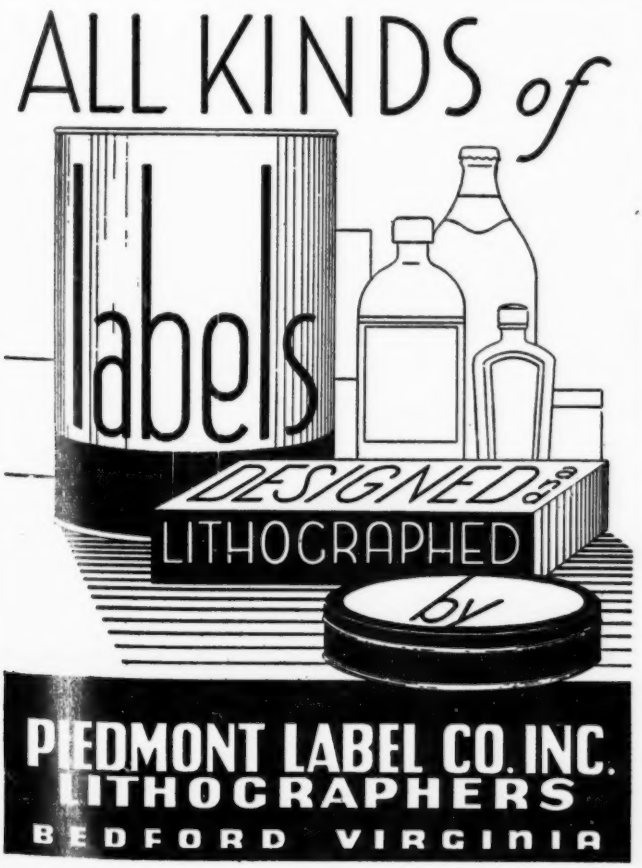
NEW YORK MARKET

Business Volume Satisfactory—Conservative Inventory Policy Expected To Continue—Better Undertone In Tomatoes — Demand For Beans—Short Run Of Fish Strengthens Sardines — A Little Easiness In Salmon — Tuna Steady To Strong—Citrus Continues Strong—Await R.S.P. Cherry Prices.

By "New York Stater"

New York, N.Y., July 2, 1953

THE SITUATION—While the usual pre-holiday feeling has tended to slow down canned foods trading somewhat during the latter part of the current week, there was nevertheless a good volume of business reported during the period as buyers moved to get their stocks into shape for the second half of the year. Notable strength was evident in orange juice, and the sardine situation in Maine continued to firm. A little easiness had developed in salmon, but traders were discounting this as a temporary condition brought about by the liquidation of consignment stocks in some areas, rather than as any indication of a low price basis on new pack. An improved call for tomatoes was re-



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ported, and peas and green beans were also in demand.

THE OUTLOOK — The economists seemingly agree on one thing for the closing half of 1953:—they don't know what's going to happen. Hence, canned foods buyers wil have to rely upon their own crystal ball to dope out what lies ahead for the remainder of the year. On the basis of current conditions, inventory planning will continue conservative, with the trade following the market and operating only for about 30 days ahead.

TOMATOES — A better undertone is developing in the tomato situation as old pack continues to clean up and it becomes evident that the new season's pack will be off. In the South, inside prices on carryover stocks hold at $1.00 for standard 1s, $1.20 for 303s, $1.25 for 2s, and $1.85-$1.90 for 2½s, f.o.b. canneries. New pack will not begin to move until the latter part of the month. Reports from the midwest note a firming price tendency, with standard 2s commanding $1.25 and extra standards $1.40, f.o.b. canneries. Midwest pack promises to run some 20 percent below that of a year ago.

PEAS—Reports from the Tri-States indicate that pea pack continues to run behind comparable 1952 totals in the case of most canners. There is a good demand reported for prompt shipment, with standard ungraded Alaskas offered at 90 cents for 1s and $1.10 for 303s. Standard ungraded sweets are bringing $1.15 for 303s. On standard 4-sieve Alaskas, offerings are reported at $1.15 for 303s, with 3-sieve at $1.25. Extra standard 4-sieve Alaskas hold at $1.25 for 303s, with 3-sieve bringing $1.35. The price situation on the new Midwest pea pack has not fully clarified as yet, although some standard ungraded Alaskas, 303s, are being offered at $1.15 by a few sellers. Other canners, however, indicate that their views are about $1.20. Immediate price trend, it appears, depends upon the weather. Prolonged hot weather which would cause bunching at the plants might make for some early-season concessions to move goods out promptly, some buyers believe.

BEANS—An active call for new pack green beans is reported, and the market is in strong shape. Inside prices reported during the week find standard round pod cut green beans at $1.25 on 303s, with extra standards at $1.40 to $1.45. Fancy French style green beans list at $1.50 for 303s, with 10s bringing $8.00 or better. Reports from the Ozarks area indicate that not much in the way of a green bean pack can be looked for from that area this year. The protracted drouth has forced many growers to abandon their acreage, it is reported, and limited supplies now on the market are selling at half again as much as canners paid for raw stock last season.

SARDINES — Short run of fish is keeping Maine sardine pack totals well below those of a year ago. Distributors are now reaching the conclusion that the market has probably passed bottom for the current season, and there was a fair amount of buying interest reported during the week. Canners continue to offer for prompt shipment at $6.50 basis for quarter keyless oils, but are talking a $6.75 or $7.00 market for the immediate future.

SALMON—A little easiness has developed on carryover salmon, reflecting some rather sharp price cutting which a few holders have done to clear up consigned stocks held in some marketing areas. Offerings of Red Alaskas talls were reported from Seattle during the the week at $26.25 and up, this price being 50 to 75 cents below recent asking levels. Pinks were also quoted slightly off, with tall 1s reported available at $19 per case. Commenting on this situation, prominent Seattle salmon factors express the belief that these concessions will prove only temporary and stress the suggestion that the new pack, although probably larger than last year's short outturn, will not be sufficiently large to exert any significant price pressure.

TUNA—A steady to strong basis prevailed on tuna throughout the week. Buyers were seeking additional replacements from the Coast, with packers booking orders subject to confirmation, and the supply still on the short side.

CITRUS—Bidding on 46-ounce orange juice in Florida is reported to have run the market up to $3 per dozen, but no jobbing sales have been reported as yet on this basis. Blended and grapefruit juice were quiet and unchanged during the week, with only moderate inquiry reported. The strong situation prevailing in Florida, however, was reflected by a price advance on frozen concentrates during the week, and it appeared probable that current holdings of orange juice, both canned single strength and concentrated, would be cleared from first hands before new pack is ready for shipment later on in the year.

RSP CHERRIES — Canners are expected to name opening prices on new pack red sour pitted cherries during the coming week, and indications are that the prices will be substantially over those of a year ago. Grower prices will be hiked sharply, it is expected.

OTHER FRUITS — The new apricot pack is shaping up on the Coast, with early purchases of fruit by canners at about the same levels as last year. Nothing definite has been decided as yet as to what cutback, if any, will be made in the size of this year's California cling peach pack. Pack of Royal Anne cherries is winding up in California, and is reported to have graded up extremely well. Georgia canners are quoting new pack yellow freestone peach halves in heavy syrup, at $1.55 for 303s and $2.50 for 2½s, with 10s at $10. Solid pack pie peaches, 10s are listed at $9, f.o.b. canneries.

CHICAGO MARKET

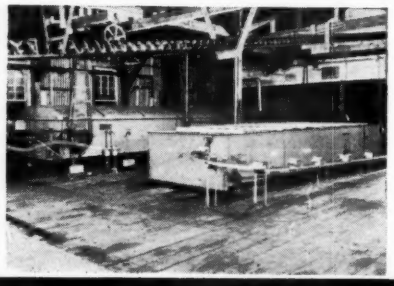
Additional Prices On New Packs Reach Market—Blue Lake Bean Prices Cause Stir—First Prices On Wisconsin Peas—Many Canners Sold Out Of Fancy W.K. Corn—More Action In Tomatoes — Black Cherry Prices Higher — Cocktail Hard To Find — Citrus Continues To Firm—Salmon Unsettled.

By "Midwest"

Chicago, Ill., July 2, 1953

THE SITUATION—This week found more action on the Chicago front as additional prices on new pack merchandise reached this market. In addition to prices on Royal Annes which reached here last week, Coast canners are now quoting on new pack black sweet cherries. It appears a pack much smaller than last year is in the making and with raw stock costs up considerably, finished

IT'S THE BERRIES!



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• • •

What is your problem?

EDW. RENNEBURG & SONS CO. BALTIMORE 24, MD., U. S. A.

prices are about ten percent higher than last year's openings although lower than last spot quotations. In view of the anticipated shortage, the trade have not hesitated to step in and buy. Quotations on new pack Blue Lake beans were also received and although higher than last year there was a rush to confirm S.A.P. bookings. Some prices have also been named on new pack Wisconsin peas but the trade are taking their time on this one as the need is not urgent and supplies are not tight.

Action on the spot market showed an increase too as there are indications this could be one of those years when supplies of canned foods may not be all they should be. Weather conditions in many areas of the country have been anything but good and some major canned food items have been or will be effected. Furthermore, there are many good reasons to expect prices will be considerably higher than current quotations. Obviously such items as corn and tomatoes as well as all tomato products must, of necessity, be up from present levels. These along with anticipated higher prices on many fruit items including citrus make it appear the buyer who is now buying ahead will look good in the eyes of the higher ups later on.

GREEN BEANS — The highlight of the bean market this week was the naming of new pack Blue Lake prices and the resulting scramble to buy. One large factor named the following prices on fancy whole beans; 1 sieve in 303 tins $2.35 with tens at $13.00, 2 sieve $2.20 and $12.25, 3 sieve tens $11.75 and 4 sieve tens $11.00. Fancy sliced are offered in the same two sizes at $2.20 and $12.25 for 2 sieve and $2.10 and $11.75 for 3 sieve. Fancy vertical pack is listed at $2.45 for 303 tins of 3 sieve and $2.30 for 4 sieve. Fancy cuts are quoted at $1.95 for 3 sieve 303s and $10.75 for tens, $1.80 and $9.85 for 4 sieve, and $1.62½ and $9.34 for 5 sieve. Choice four sieve are $1.72½ and $9.50 with fives at $1.55 and $8.85. These prices are about ten percent higher than last year but Blue Lakes have been one of the hottest vegetable items for some time and confirmations came quickly. Those buyers who had hesitated some time ago when future bookings were made are now in a tough spot as all sellers are closely sold up and prices apply only on previous memo bookings.

PEAS — Wisconsin canners are now well into the Alaska pack and a few of them have already started on sweets. Prices have not been generally named as yet but one source has named a price of $1.35 on fancy 2 sieve Alaskas in eight ounce tins with 303s at $2.00 and tens at $12.00. Fancy threes are quoted at $1.05, $1.65 and $9.25. Extra standard threes are offered at 90 cents, $1.42½ and $8.25. Standard fours are listed at 70 cents, $1.25 and $6.75. The trade have not been in a rush to buy, seemingly content to mark time and see what develops.

CORN — The trade are surprised at the number of canners in Wisconsin who are now sold out of fancy whole kernel corn in all sizes. Those canners still quoting are holding unsold stocks firmly at $1.50 for 303s. If tens could be found the price would be $10.00. Fancy cream style is offered at $1.35 and $9.75 although there are fewer canners with merchandise unsold. The growing schedule in the Midwest is late and might cause difficulties when the new pack begins.

TOMATOES — Activity was up considerably this week as it appears the trade are reaching the conclusion that maybe now is a good time to buy tomatoes in view of anticipated higher prices. There is nothing good to report about the coming new pack here in the Middlewest although it's obvious opening prices will be higher than current levels. Spot quotations are unchanged from last week.

CANNERS DIRECTORY
1953

LIST OF THE CANNERS OF THE UNITED STATES

Compiled by National Canners Association from authoritative sources.

Gives location of firms and their plants and products packed in each. Full commodity index. Membership in N. C. A. is indicated.

Also lists members of the National Food Brokers and Canning Machinery & Supplies Associations.

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THE UNITED COMPANY Tuc
WESTMINSTER MD

CHERRIES — Close on the heels of Royal Anne prices came the new prices on the new pack of black sweet cherries. Current offerings list fancy unpitted at $1.60 for 8 oz., $2.75 for 1s, $2.80 for 303s, $3.00 for 303 glass, $4.55 for 2½s and $16.25 for tens. Choice are listed at $1.50, $2.60, $2.65, $2.85, $4.25 and $14.85. All prices are up from last year's opening quotations and in view of a much shorter pack, the trade are buying.

COCKTAIL — This item is rapidly cleaning up and the trade are having considerable difficulty finding needed requirements. Cocktail did an abrupt about face some time ago as sales were down and prices were soft but suddenly the situation changed completely. Now prices are firm and supplies will be well-sold by the time the new pack is ready.

CITRUS — Citrus gets firmer and shorter by the week and this week found Chicago buyers trying to place some volume orders and not having any success with the assortments wanted. Most canners do not have a full assortment to offer with this condition expected to get worse before it gets better. Florida canners shipped over a million cases of juice and sections again this past week reflecting an excellent demand for all citrus products. Some factors have advanced prices to where natural orange is now held at $2.85 for 46 oz. with blended at $2.55 and grapefruit juice at $2.25.

SALMON—The progress of the new pack has not been too satisfactory so far this season due to unsettled fish prices holding up operations in some areas. Spot activity has been at a minimum as despite canning difficulties the trade have little confidence in current quotations. Most sales are being made from spot stocks in Chicago in limited quantities and will probably remain that way until prices on the new pack are finally settled.

CALENDAR OF EVENTS

JULY 9-10, 1953 — NATIONAL KRAUT PACKERS ASSOCIATION, Annual Meeting, Catawba Cliffs Beach Club, Port Clinton, Ohio.

JULY 10, 1953 — TRI-STATE PACKERS ASSOCIATION, Annual Summer Outing, Miles River Yacht Club, St. Michaels, Md.

JULY 16-17, 1953 — NATIONAL PICKLE PACKERS ASSOCIATION, Mid-year Meeting, Drake Hotel, Chicago, Ill.

JULY 17, 1953—NORTHWEST CANNERS ASSOCIATION, Summer Membership Meeting, Marcus Whitman Hotel and Walla Walla Country Club, Walla Walla, Washington.

JULY 29-AUGUST 7, 1953 — NEW YORK CANNERS & FREEZERS ASSOCIATION, 16th Annual Mold Count School, Jordan Hall, Geneva Experiment Station, Geneva, N. Y.

CALIFORNIA MARKET

New Season Underway—Opening Prices For Blue Lakes—Asparagus Stocks Much Lighter Than Usual—Cherry Openings—Santa Clara Starts On Apricots—Olive Crop Light—Improved Shrimp Business—Salmon Canning Progressing.

By "Berkeley"

Berkeley, Calif., July 2, 1953

THE SITUATION—The canned foods market has been quite brisk with the passing of June, with this true of both new pack and carryover spot goods. Some of the early packs have fallen below expectations and crop prospects point to smaller packs than for a time seemed likely,with emphasis on olives. Prices continue to show a trend toward firmness and there is even an indication that the bottom has been reached on some items in tomato products that have been selling well below cost for months. Opening prices are coming out on some items in new-pack fruits and vegetables and the new season may now be regarded as really under way.

BEANS—A feature of the week has been the bringing out of opening prices on 1953 pack Blue Lake stringless beans. The outlook for the new crop is not especially promising in either California or the Pacific Northwest, early plantings having experienced slow growth on account of cool weather. A very heavy business has been booked, subject to approval of opening prices, with urgent requests for early deliveries, indicating that stocks in the hands of wholesalers are very light. The opening prices quoted to date are slightly higher than those of a year ago, with canners making the observation that the increase takes care only of higher tin, label and labor costs and does not cover the increased price being paid growers, which is in the neighborhood of $15.00 a ton.

Here is the complete list of a representative Northwest packer: Whole, 1-sv. fancy No. 303, $2.40; No. 2, $2.65, and No. 10, $13.00. Vertical, 3-sv. fancy No. 303, and 4-sv. fancy No. 2, $2.30. Sliced, 2-sv. fancy No. 303, $2.22½, and No. 10, $12.25; 3-sv. fancy, No. 303, $2.10, and No. 10, $11.75, and 3-4-5 sv. 8 oz., $1.15; No. 303, $1.90, and No. 10, $10.25. Cuts, 2-sv. fancy, No. 303, $2.05; No. 2, $2.25, and No. 10, $11.25; 3-sv. fancy, 8-oz., $1.20; 11 oz., $1.52½; No. 303, $1.95; No. 2, $2.10, and No. 10, $10.75. 4-sv. fancy, 8 oz., $1.10; 11 oz., $1.40; No. 303, $1.80; No. 2, $2.00, and No. 10, $9.85. Extra standard cuts, No. 303, $1.55, and No. 10, $8.85; Standard cuts, No. 303, $1.40, and No. 10, $7.85. Special cuts ¾ in. - 1¼ in., $8.60 for 3 - 4 sv., with short cuts, ¼ in.-¾ in., $7.85 for 2-3-4 sv. Snips are quoted at $5.75 for No. 10.

ASPARAGUS — The canning season on asparagus has come to an end and was a rather longer one than had been expected, wtih quality holding up well until the last. A considerable part of the new pack has been sold, with deliveries to be prorated by quite a few canners on some of the most wanted items. Buyers are anxious to get possession of early purchases and cannery stocks are much lighter than usual for this time of the year.

CHERRIES—Opening prices on Royal Anne cherries are commencing to make an appearance, with these running about $4.35 for fancy No. 2½s, $4.00 for choice and $3.60 for standard, with choice No. 10s at around $14.00. Rain caused some damage to the crop early in June, but the loss was not especially heavy.

APRICOTS—The canning of apricots has been under way for some time in the interior valley districts, and is now starting in the Santa Clara Valley. One firm is reported to have made contracts with growers at $100 a ton, or more than the trade in general had expected to pay, and the price structure is a rather unsettled one. This is about the next fruit on which opening prices can be expected.

SPICED PEACHES — The Cling Peach Advisory Board has brought out a summary of stocks on hand, sold and unsold, of spiced and/or sweet pickled cling peaches as of June 1, 1953. Stocks on hand, sold and unsold amounted to 2,422 cases on a No. 2½ size basis, and of this 1,032 cases were unsold.

OLIVES—A careful survey of olives just completed indicates that the crop this year wil prove a light one. This has brought about a marked change in the market situation and suggests that the surplus that has been built up will very likely be disposed of without difficulty. Some canners have adjusted prices upward and others are making sales at full list again. Sales are now about 18 percent ahead of those of last year, with all territories participating in the gains. Canners are hopeful that prices to growers can be kept close to last year's levels in order that sales volume may be maintained.

SALMON—The canning of salmon is under way in about 10 districts in Alaska and the output as of June 20 was estimated at a little less than 120,000 cases. New pack Copper River sockeyes are offered at $27.00 for No. 1 talls and at $15.50 for halves, with Chinook halves at $16.50. A lot of Alaska red salmon of last year's pack made from frozen stock is being offered at reductions from regular pack but is receiving scant attention. Some Canadian salmon is being sold through the San Francisco market for export, with chum priced at $13.00, pinks at $14.50-$15.00 and medium red at $18.00.

WHAT THE CANNING INDUSTRY MEANS TO SALEM

(Continued from page 6)

over the United States, and brought those funds back to Salem for redistribution. Without going into much detail, the following activities would have taken place:

(a) Your fieldmen would have completed roughly 500,000 miles of auto travel calling on over 4,000 growers to buy 100,000 tons of raw product in the Willamette, Umpqua, Rouge River, Hood River, Yakima, Wenatchee, Blue Mountain and possibly the Walla Walla and Payette, Idaho districts.

(b) You would have packed over 25,000 tons or over 2½ million cases of Blue Lake Beans. At the peak of the season you would have processed over 1,000 tons of beans or 100,000 cases —a total of approximately 2½ million cans-daily. On many days you would handle 1,000 tons of fresh prunes and use 1,500,-000 cans per day for that item also. At other times five hundred to six hundred tons per day of Bartlett pears would give you a pack of 20,000 cases daily or about 500,000 cans, with other items such as beets, etc., going through the plant on the same days.

(c) During the course of your operating year, depending upon how fast your buyers ship the goods they have ordered from you, it is likely that you would have used a total of ten to fifteen million dollars of borrowed money for an average of six months of the year.

(d) You would have used three hundred million gallons of water for washing raw product and cooling the finished product as well as for making steam and syrup.

(e) Your steam bills would be substantial as you would have burned around 2½ million gallons, about 250 to 300 tank cars—three to four train loads—of fuel oil for your boilers which would have a combined capacity of over 7,500 horsepower.

(f) You would also find that you had used the equivalent of over 90,000 bags, or nine million pounds of sugar valued at over $800,000.00 for making syrups for your fruit pack. If this were all delivered in the shape of syrup, it would require about 150 tank carloads of syrup, probably two whole trainloads. For the purpose of storing this syrup in your plant, you would have installed porcelain-lined steel tanks, and you would need tanks to hold from 150,000 to 200,000 gallons at one time.

(g) After you had tabulated your statistics for the year, you would find that your employees had prepared, processed and shipped 125 million cans of finished product. It would have required about four hundred box cars to deliver the empty cans to the plant and very close coordination between the cannery and the can companies is necessary to prevent spoilage due to shortages of containers. If these cans were laid end to end, they would extend for a distance of 10,000 miles, almost half way around the earth, and the end would be somewhere East of Moscow, Russia.

(h) You would also find that you had shipped around 4,000 carloads of food or approximately forty transcontinental trainloads to every nook and corner of the United States.

When the operting year had been concluded, your year-around employees would start repairing the 1,000,000 lug boxes and crates Salem normally uses and would tear down all of your equipment and replace all worn parts in preparation for the next season's run, and you would begin to relax and reflect on how mildew ravaged the gooseberries, rain cracked the cherries and prunes and extreme heat ripened the beans too fast for the available harvesting help, and, as a result of these vagaries of the weather, your quality and case yields were reduced and labor costs were increased, and you would say to your associates as you always had done in the past. "This is the worst season we have ever had". You would probably console yourself with the idea, since Salem has practically no itinerant labor, that in the plant and the harvest fields you had helped several thousand boys and girls and their parents to earn money they needed to go through the school year and had accordingly rendered some service to your community.

Along late in the spring when you have returned to the banks the money they let you use during the year, and you have paid your workers, who, exclusive of salaried personnel and supervisory employees totalled 6,500 at the peak of the season, and you have settled with the growers for their raw product and tried to give your buyers the goods you packed for them at prices they said they have to have to meet competition from some competitor who may be in distress, if you find that you still have some of that money that was passing during the operating season to give to your stockholders, with your youthful exuberance at a new low, in the memorable words of Rudyard Kipling, "You'll be a man, my son".

We are indebted to the Northwest Canners Association of Portland, Oregon, The Northwest Packers and Growers, a food processor's employer's association of Portland, Oregon, and the following members of the Canning Industry which are located in the Salem District for the date which was compiled for preparing this presentation:

Allen Fruit Company, Salem Oregon; Aufranc Custom Cannery, Salem, Oregon; Birdseye Foods, Inc. (Hillsboro, Oregon) Receiving Station, Salem, Oregon; Blue Lake Packers, Inc., Salem, Oregon; Blundell Kanning Kitchen (Custom Cannery), Salem, Oregon; California Packing Corporation, Salem, Oregon; Consolidated Food Processors, Salem, Oregon; Hunt Foods, Inc., Salem, Oregon; Kelley-Farquhar & Company; Salem, Oregon; LaFollette Mission Orchards, Gervais, Oregon; Oregon Fruit Products Company, Salem, Oregon; Paulus Bros. Packing Co., Salem, Oregon; Producers Packing Company, Salem, Oregon; Starr Foods, Inc., Salem, Oregon; J. C. Tracy and Company, Dallas, Oregon; United Growers, Inc., Salem, Oregon; West Woods Company, Salem, Oregon; Willamette Cherry Growers, Inc.; Salem, Oregon.

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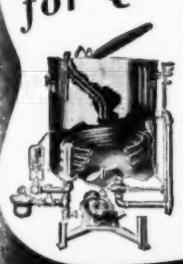

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CANNED FOOD PRICES

(Spot prices per dozen F.O.B. cannery unless otherwise specified.)

VEGETABLES

ASPARAGUS
Calif. All Green, Fcy., No. 2
Colossal 4.05
Mammoth 4.00
Large 3.90
Medium/Small 3.75
Cut Spears 3.40
Center Cuts 1.80
Col., Mam., Mam./Lg.,
Lg./Med. 3.45
Med./Small 3.40
Cut Spears ....3|25
Midwest, All Gr., Cuts, & Tips
8 oz. 1.55
Pic. 1.72½-1.75
No. 300 ....2.20-2.25
No. 10 ....15.00
East, All Gr. Spears,
Mam., No. 300 ....3.85
No. 2 ....4.35
Lge., No. 300....3.80
No. 2 ....4.25
Lge./Med., No. 300....3.70
No. 2 ....4.20
Cut, Spears, No. 300....2.50

BEANS, STRINGLESS, GREEN

MARYLAND
Fcy., Fr. Style, 8 oz.....1.02½-1.05
No. 303 ....1.60-1.75
No. 10 ....8.50-9.25
Fcy., Cut Ung., No. 303.....1.60-1.70
Ex. Std., Cut, Gr., No. 303..1.45-1.50
No. 10 ....8.50
Std., Cut, Gr., No. 303....1.30
WISCONSIN (Nominally quoted)
NORTHWEST (Blue Lakes)
Fcy., Wh. 1 sv., No. 303.....2.35-2.40
No. 10 ....13.00
2 sv., 303....2.20
No. 10 ....12.25
3 sv., No. 10....11.75
4 sv., No. 10....11.00
Fcy., Sl., No. 303....2.10-2.20
No. 10 ....11.75-12.25
Fcy., Vert., No. 303....2.30-2.45
Fcy., Cut, 3 sv., No. 303....1.95
No. 10 ....10.75
4 sv., No. 303....1.80
No. 10 ....9.85
5 sv., No. 303....1.62½
No. 10 ....9.35
Ch., Cut, 4 sv., No. 303....1.72½
No. 10 ....9.50
5 sv., No. 303....1.55
No. 10 ....8.85
Std., Cut, No. 303....1.40
No. 10 ....7.85

TEXAS
Std., Cut, Gr., No. 303....1.45
No. 10 ....7.50

BEANS, LIMA
Tri States. ....——
Midwest, Fcy., Small Gr.,
No. 303 ....2.20
Medium 2.00

BEETS
N. Y., Fcy., Diced No. 2.....1.30-1.35
Fcy., Sl., No. 10....6.25
Wis., No. 10, Whole, 120/0....9.00
80/0 ....7.50
60/0 ....6.25
40/0 ....4.75
TEXAS, Fcy., Sl., No. 10....5.50
Fcy., Diced, No. 303.... .95
No. 10 ....5.00
Quartered, No. 303....1.05
No. 10 ....5.25
Fcy., Wh., No. 10, 60/80....6.00
85/100 ....6.75
150/175 ....8.00

CARROTS
N.Y. Fcy., Diced, No .303....1.30
No. 10 ....7.00
Wis., Fancy., Diced,
No. 303 ....1.22½-1.25
No. 10 ....6.60
Md., Fcy., Diced No. 303....1.30
No. 2 ....1.40
No. 10 ....6.50
Texas, Fcy., Sl. or Diced,
No. 303 ....1.15
No. 10 ....5.50
Calif., Diced, No. 303....1.17½
No. 10 ....5.50

CORN—
EAST
Fcy., Gold., W.K., No. 303..1.55-1.60
No. 10 ....10.00
Ex. Std., No. 303....1.45
No. 10 ....9.00-9.50
Std., No. 303....Nominal
Fcy., Gold, C.S., No. 303....1.30-1.40
No. 10 ....9.50
Ex. Std., No. 303....1.20-1.25
No. 10 ....8.75-9.00
Std., No. 303....——
MIDWEST
W.K. Gold., Fcy., 8 oz.....1.00-1.05
No. 303 ....1.50
12 oz. Vac. 1.55
No. 10 ....10.00
Ex. Std., No. 303....1.30-1.35
No. 10 ....9.35
Std., No. 303 ....1.20-1.25
C.S. Gold., Fcy., 8 oz. 1.00-1.05
No. 303 ....1.35-1.40
No. 10 ....9.75
Ex. Std., No. 303....1.20-1.25
No. 10 ....9.00
Std., No. 303....1.10
No. 10 ....——
Co. Gent., Fcy., No. 303....1.70

PEAS
MARYLAND ALASKAS
Ex. Std., 3 sv., No. 303.....1.35-1.40
No. 10 ....7.50
4 sv., No. 303....1.25-1.30
No. 10 ....7.00
Ungr., No. 303 ....1.25-1.30
No. 10 ....7.50
Std., 3 sv., No. 303....1.25-1.30
No. 10 ....6.50-7.00
Std., 4 sv., No. 303....1.10-1.20
MARYLAND SWEETS
Ex. Std., Ungr., 8 oz.... .90
No. 303 ....1.30-1.35
No. 10 ....7.50
Std., Ungr., No. 303....1.20
No. 10 ....7.00
PENNSYLVANIA
Fcy., Alaska, 2 sv., No. 303.....1.75
3 sv., No. 10 ....8.75
Ex. Std., 3 sv., No. 10....7.65
MIDWEST ALASKAS
Fcy., 2 sv., 8 oz. 1.35-1.40
No. 303 ....2.00
No. 10 ....12.00
Fcy., 3 sv., 8 oz. 1.05
No. 303 ....1.65
No. 10 ....9.25
Ex. Std., 3 sv., 8 oz. ..... .90- .95
No. 303 ....1.42½
No. 10 ....8.25
Std., 4 sv....1.25
No. 10 ....6.75
MIDWEST SWEETS
Fcy., 2 sv., No. 303....2.00
Fcy., 4 sv., No. 303....1.45-1.55
No. 10 ....8.50-8.75
Fcy., Ung., No. 303....1.45-1.55
Ex. Std., 2 sv., No. 303....1.75
Ex. Std., 3 sv., No. 303....1.35-1.42½
Ex. Std., 4 sv., No. 303....1.35
No. 10 ....——
Ex. Std., Ung., 8 oz. ....——
No. 303 ....1.35
No. 10 ....8.00

SAUERKRAUT
Midwest, Fcy., No. 303....1.30
No. 2 ....1.42½
No. 2½ 1.80
No. 10 ....6.00
Utah, Fcy., No. 2½....1.85-1.90
No. 303 ....1.27½
Texas, No. 303 ....1.10
No. 2 ....1.20
No. 10 ....5.50

SPINACH
Md., Ex. Etd., No. 303....1.35
Md., Fcy., 8 oz. 85
No. 303 ....1.30
No. 2 ....1.40-1.45
No. 2 ....1.30-1.40
No. 2½ 1.80-1.85
No. 10 ....6.00
Ozark, Fcy., No. 303....1.00
No. 2 ....1.15
No. 2½ 1.50
No. 10 ....4.75
Texas, Fcy., No. 10....5.50
Calif., Fcy., 8 oz. 85
No. 303 ....1.00-1.07½
No. 2 ....1.25
No. 2½ 1.45
No. 10 ....4.25-4.50

SWEET POTATOES
Md., No. 2½, Fcy., Sy. 3.25
No. 10 ....12.50
Texas, Wh., No. 2....2.05

TOMATOES
No. 2½ 2.25
No. 10 ....8.00-8.75
Std., No. 1 ....1.00-1.05
No. 303 ....1.20-1.22½
No. 2 ....1.25-1.30
No. 2½ 1.85-1.95
No. 10 ....6.50-7.00
Stewed Tomatoes. No. 2....1.75
New York, Fcy., No. 2....2.00
Ex. Std., No. 2....1.75-1.90
No. 2½ 2.75
No. 10 ....9.25-10.00
Indiana
Fcy., Wh., No. 303....2.25
No. 2 ....2.40
No. 2½ 3.15-3.25
Fcy., No. 2 ....1.90-2.10
Ex. Std., No. 1 ....1.20-1.25
No. 2 ....1.45-1.55
No. 2½ 2.35-2.50
No. 10 ....8.25-8.50
Std., No. 1 ....Nom.
No. 2 ....1.25-1.30
No. 2½ 2.00
No. 10 ....7.50-8.00
Calif., Fcy., S.P., No. 303....1.70
No. 2 ....2.00
No. 2½ 2.50-2.75
No. 10 ....8.50
Ex. Std., No. 303....1.70
No. 2½ 2.25
No. 10 ....8.00-8.25
Std., No. 303....1.25-1.30
No. 2 ....1.45-1.50
No. 2½ 1.75-1.80
No. 10 ....6.75-7.00
Ozarks, Std., No. 2....1.35-1.40
Fla., Std., No. 1.... .90- .95
No. 303 ....1.10-1.15
No. 2 ....1.17½-1.22½
No. 10 ....6.50
Texas, Std., No. 1.... .82½
No. 303 ....1.15
No. 10 ....6.25

TOMATO CATSUP
Ind., Ex. Std., 14 oz. gl.....1.35-1.50
No. 10 ....9.00
No. 10 Fcy. 10.00
Calif. Fcy., 14 oz. 1.52½
No. 10 ....9.00

TOMATO PASTE (Per Case)
Calif., Fcy., 6 oz. 6.00
No. 10 ....10.00-10.50

TOMATO PUREE
Calif. Fcy., 1.06, No. 1T....1.35
No. 10 ....6.75
Ind., Fcy., 1.045, No. 1.... .87½
No. 10 ....5.50
Md., Fcy., 1.06, No. 10....7.00

FRUITS

APPLE SAUCE (Nominally quoted)
N.Y., Fcy., 8 oz. .... .90
No. 303 ....1.80
No. 2 ....1.85-1.90
No. 10 ....9.00-9.50
Va., Fcy., No. 303....1.70
No. 2 ....1.90

APRICOTS
Halves, Fcy., No. 2½....3.40-3.45
No. 10 ....11.50
Choice, No. 2½ 3.00-3.10
No. 10 ....11.25
Std., No. 2½ 2.70
No. 10 ....9.75
Fcy., Wh Peeled, No. 2½....3.40
Choice 2.97½

CHERRIES (New pack)
R.S.P., Water, No. 2....——
No. 10 ....——
N.W., R.A., Fcy., 8 oz....1.45
No. 1 ....2.52½-2.60
No. 2½ 4.10-4.35
No. 10 ....14.25-15.25
Choice, 8 oz. 1.35
No. 1 ....2.35-2.40
No. 2½ 3.80-4.00
No. 10 ....13.00-14.00
Calif., R.A., Fcy., No. 2½....4.35
Choice, No. 2½ 4.00
No. 10 ....14.00
Std., No. 2½ 3.60

COCKTAIL
Fcy., No. 1 or 303....2.12½
No. 2½ 3.40-3.45
No. 10 ....12.75
Choice, No. 1 ....2.07½-2.15
No. 2½ 3.15-3.25
No. 10 ....12.00

PEACHES
Fcy., No. 2½ 3.25
No. 10 ....10.50
Choice, No. 2½....2.80
No. 10 ....9.75
Std., No. 2½....2.50-2.60
No. 10 S.P. Pie....8.50
N.W. Fcy., Elbertas,
No. 2½ 3.25-3.40
Choice, No. 2½....2.70-2.80
PEARS
N.W., Fcy., Bart., 8 oz. 1.25
No. 1 and 303....2.25
No. 2½ 3.75
No. 10 ....13.00
Choice, 8 oz. 1.15
No. 1 and 303....1.95-2.00
No. 2½ 3.15
No. 10 ....11.25
Calif., Fcy., No. 2½....3.45-3.60
Choice. No. 2½....3.25
Std., No. 2½ 2.95
PINEAPPLE
Hawaiian, Fcy., Sl., No. 2 ....2.40
No. 2½ 3.25
No. 10 ....12.00
Crushed, No. 2 ....2.10
No. 2½ 2.85-2.95
No. 10 ....11.00
Choice, Sl. No. 2....2.50
No. 2½ 2.85
No. 10 ....11.50
Std., Half Slices, No. 2....2.15
No. 2½ 2.60

JUICES

APPLE
N.Y. Fcy., 46 oz. 2.70
CITRUS BLEND
Fla., No. 2....1.17½
46 oz. 2.50-2.55
No. 10 ....——
GRAPEFRUIT
Fla., No. 2....1.90-1.92½
46 oz. 2.10-2.20
No. 10 ....——
ORANGE
Fla., No. 2....1.27½
46 oz. 2.75-2.85
No. 10 ....——
PINEAPPLE
Hawaiian, Fcy., No. 2....1.12½
46 oz. 2.75
No. 10 ....9.20
TOMATO
Md., Fcy., No. 2....1.15-1.20
46 oz. 2.50
N. Y., Fcy., No. 2....1.20
46 oz. 2.40-2.55
No. 10 ....5.75
Ind., Fcy., No. 2....1.20-1.25
46 oz. 2.25-2.45
Calif., Fcy., No. 2....95-1.00
46 oz. 2.15-2.35
No. 10 ....4.50-4.60

FISH

SALMON—PER CASE
Alaska, Red, No. 1T....26.00-27.00
½'s 17.50-18.50
Medium, Red, No. 1T....20.00-21.00
Pink, Tall, No. 1....20.00-21.00
½'s 11.00-12.00
Chums, Tall, No. 1....15.00-16.00
½'s 8.50-9.00

SARDINES—PER CASE
Maine, ¼ Oil keyless....6.50
Cal. 1-lb. Ovals with
Tomato Sauce (Nom.)....—

TUNA—PER CASE
Fcy., White Meat, ½'s....14.50-16.00
Fcy., Light Meat, ½'s....13.25-15.00
Chunks and Flakes....11.50-13.50
Grated 9.60